

SUPPORT DE VENTE POUR L'ÉPREUVE D'ARGUMENTATION COMMERCIALE

RESTAURANT « LE BISTROT GOURMAND »

This week's product : " Pasta"

Ravioles aux escargots, crème de persil plat	<i>Casing in pasta, stuffed with snails , served with a cream of flat leaf parsley</i>
Farfalles au pesto et copeaux de Parmigiano-Reggiano	<i>Farfalles with pesto and shavings of Parmigiani-Reggiano Farfalles means butterflies and Parmigiani- Reggiano is Italian cheese from Parma</i>
Filet de rascasse en croûte d'herbes, nouilles à l'encre de seiche	<i>Filet of scorpion-fish in herb crust, noodles with cuttlefish ink</i>
Gratin de macaroni au magret de canard et aux cèpes	<i>Macaroni gratin with duck chest and boletus</i>
Porc émincé aux vermicelles de soja	<i>Minced pork with soya vermicelli</i>

Make your own personal meal from the menu below:

3 dishes (starter, main course, dessert) €30 or 4 dishes (starter, main course, cheese and dessert) €32

STARTERS	
Assiette nordique	<i>Assortment of smoked fishes (salmon, trout, herring, eel) served in slices with toasts, butter and lemon</i>
Feuilleté de fruits de mer, salicornes au beurre	<i>Puff pastry filled with seafood (mussels, scallops, lobster, squid, shrimps, prawns) , and salicornia with butter</i>
Quiche au Maroilles	<i>Quiche with Maroilles : it's a pastry shell filled with a savoury custard made of cream and Maroilles; Maroilles is cheese from the north of France; it's made with cow's milk</i>
Terrine de queues de bœuf à la mousse de cresson	<i>Pâté of beef tails with cress mousse</i>
Planche de charcuteries	<i>Board of cold meats, sausages, and hams</i>

FISH	
Petite nage de poissons de rivière	<i>Sea fishes cooked in court-bouillon (pike, perch, pike-perch, trout, hill-trout, mullet)</i>
Quenelles mousseline de brochet, sauce Nantua	<i>Pike mousseline quenelles, with crayfish sauce</i>
Fricassée d'écrevisses au vin jaune	<i>Fricassee of crayfish with yellow wine</i>
Bourride Sétoise	<i>Bits of angler fish boiled in a court-bouillon of white wine, leeks, onions carrots, chopped garlic, orange peel and pepper.</i>
Loup en croûte, sauce au basilic	<i>Sea bass in a crust, with a basil sauce</i>

MEAT	
Cassoulet toulousain	<i>Cassoulet made of haricot beans, rind of pork, carrots, garlic, goose meat, and tomatoes</i>
Colombo de volaille	<i>Caribbean dish made with poultry, courgettes, aubergines, and spiced with colombo : mild curry</i>
Carré de veau à la fricassée de légumes oubliés (pour 2 pers.)	<i>Roasted loin of veal with a fricassee of old-fashioned vegetables such as parsnip, swede, potimarron, nettles ... (for 2)</i>
Suprême de canette à l'Hypocras	<i>Female duckling in a supreme sauce with a wine flavoured with spices and fruits</i>
Pavé de bœuf de « Charolais » grillé (sauce au choix : Bordelaise, Roquefort ou Béarnaise)	<i>Grilled thick piece of beef of the Charolais species Choice of sauces: Bordelaise: brown sauce added of garlic, tarragon, lemon pulp, clove and Sauternes wine, or sauce Roquefort, with Roquefort cheese, or Béarnaise: wine vinegar, tarragon and eggs.</i>

GARNISHES to your choice	
Riz pilaf	<i>Rice pilaf</i>
Tagliatelles	<i>Tagliatelles</i>
Pommes allumette	<i>Fried potato-sticks</i>
Mousse de légumes	<i>Vegetables mousse</i>
Brocolis	<i>Brocolis</i>
Endives braisées	<i>Braised chicory</i>
Tian provençal	<i>Dish of vegetables from Provence, au gratin (aubergines, courgettes, green and red and yellow peppers, tomatoes ...)</i>

Cheese	
<i>All our cheeses are served with mesclun: a mix of baby lettuces and wild greens, including chervil, arugula, mizuna, mache, and endive</i>	
Plateau de fromages affinés	<i>Tray of refined cheeses</i>
Brioche au bleu des Causses	<i>Brioche with cheese from the south of France it's made with cow's milk and it's soft</i>

Our desserts	
Today's dessert	
Moelleux au chocolat	<i>Soft chocolate pastry</i>
Flan à la farine de châtaigne et pistaches caramélisées	<i>Flan of chestnut flour and caramelized pistachios</i>
Poire pochée au Quarts de Chaume, éclats de nougatine	<i>Poached pear with cheese and chips of sweet of caramel, hazelnut and almond</i>
Crêpe soufflée à l'ananas (to be ordered at the beginning of the meal)	<i>Soufflé pancake with pineapple</i>

You will be recommended a variety of special kinds of bread all along your meal

All our meats are of French origin

Europe at your table	
<p>Compose your menu like this: 2 dishes €19 (starter or dessert and main course) 3 dishes €23 (starter main course and dessert) 4 dishes €26 (starter main course cheese and dessert)</p>	
STARTERS	SPAIN
	<p><i>Gaspacho Andalous</i> (cold vegetable soup)</p>
MAIN COURSE	GREECE
	<p><i>Tsatsiki</i> (cucumber and yoghurt)</p>
MAIN COURSE	ITALY
	<p><i>Medaglione di Tonno rosso in padella, Basilici, Zucchini e pomidori.</i> (Medallion of fresh red tuna fried with basil, courgettes and tomatoes)</p>
DESSERTS	AUSTRIA
	<p><i>Wiener Schnitzel, mit Erdäpfelsalat</i> (veal escalope with cream and mushroom, pottao salad)</p>
<p>The European Plate of Cheeses (Three European cheeses and their garnish)</p>	
DESSERTS	UNITED KINGDOM
	<p><i>Apple Crumble</i> (apple crumble)</p>
DESSERTS	SCANDINAVIA
	<p><i>Roedgroed</i> (soup of red fruits: strawberries, raspberries, redcurrant, ...)</p>